



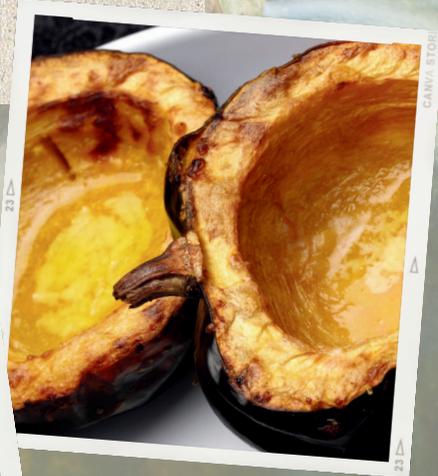
FALL RECIPE



Roasted Acorn Squash & Brussels Sprouts

Recipe from TasteOfHome.com

- Preheat oven to 375°. Cut squash lengthwise into quarters; remove and discard seeds. Cut each quarter crosswise into 1/2-in. slices; discard ends. Trim and halve Brussels sprouts.
- Place squash and Brussels sprouts in a large bowl. Drizzle with oil; sprinkle with salt and pepper, and toss to coat. Transfer to 2 foil-lined 15x10x1-in. baking pans. Roast 30-35 minutes or until vegetables are tender, stirring occasionally.
- Meanwhile, in a dry large skillet, toast pecans over medium-low heat 6-8 minutes or until lightly browned, stirring frequently. Add syrup and butter; cook and stir until butter is melted.
- Sprinkle vegetables with pecan mixture; gently toss to combine.



INGREDIENTS

- 1 medium acorn squash
- 1 pound fresh Brussels sprouts
- 2 tablespoons olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1-3/4 cups pecan halves
- 1/4 cup maple syrup
- 3 tablespoons butter

delicious!

